

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Café Paulo		<b>DATE</b> 2/15/07
<b>ADDRESS</b> 642 W 5 <sup>th</sup> Street, Chico, CA 95928		<b>RECHECK DATE</b> 7+ days
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2634
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours
<b>INVENTORY TYPE</b> 16F- 23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 days
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding		x	<p>1- Observed sliced ham in prep refrigerator at 47°F-48°F. Adjust prep refrigerator to maintain potentially hazardous foods at 41°F or below.</p> <p>2- Food handler unaware of proper microwave cooking temperature of eggs (165°F). No thermometer available for checking final internal cooking temperature of cooked eggs. Obtain digital probe thermometer, accurate at tip, for checking final internal cooking temperatures.</p> <p>11- No thermometer in refrigerator by utensil sink. Provide.</p> <p>15- Observed meat debris/residues on slicer. Food handler reports slicer used 6-8 hours prior to inspection. Clean slicer immediately after use, or after every four hours of continuous use.</p> <p>18- a) Observed wooden shelf in display refrigerator. Replace with easily cleanable, nonabsorbent shelf (i.e.: metal or glass).  b) Clean display refrigerator (tracks and inside shelves) to remove food debris and inside top of prep refrigerator to remove residues. Clean beverage dispenser to removed accumulated beverage residues.  c) Observed turbid, standing water in bottom of espresso refrigerator. Repair leak and clean.  d) Observed duct tape between top and front of ice machine. Remove tape and repair properly, if needed. Clean ice machine to remove pink residues.  e) Replace damaged insulation in back of roasting machine.  f) Reported beverage machine nozzles cleaned once a week. Clean daily.</p> <p>20- Observed food debris in basket storing "clean" knives and on shelves storing "clean" plates under toaster and in drawer storing utensils in kitchen.</p> <p>21- Observed dead cockroaches under beverage syrup boxes, in corner under water heater and in cabinet under customer self-service counter. A few live cockroaches observed under board on counter by beverage machine and on floor between counter and prep refrigerator. Clean and work with Pest Control Operator to abate.</p> <p>22- Observed three cans Raid Ant and Roach spray (under front counter and in cabinet by utensil sink). Remove all domestic insecticide from facility. Observed unlabeled spray chemical container hanging on bus cart. Label as to contents.</p> <p>24- Observed soiled wiping rags on prep refrigerator cutting board and floor of roasting room. No sanitizer bucket available. Provide.</p> <p>25- Hot water at utensil sink 114°F. Adjust thermostat to maintain hot water at 120°F or above.</p> <p>26- Observed leak at hand sink faucet, a pan catching leaking water under utensil sink and water from utensil sink drain pipe pooling around floor sink. Repair leaks and adjust drain pipe to discharge into floor sink.</p>
2	Cooking/Reheating		x	
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer		x	
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize	x		
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage		x	
21	Vermin		x	
22	Chemical Hazards		x	
23	Spoils Storage			
24	Wiping Rags		x	
25	Water		x	
26	Plumbing		x	
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure		x	
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink		x	
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert		x	
39	Signs			
40	Other			

Reinspection fees will be charged for all subsequent reinspections unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day.

<input checked="" type="checkbox"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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#	Violations	Major	Minor	
1	Hot/Cold Holding			<p>29- a) Clean shelves where needed to remove dust/food debris.  b) Observed black residues, dust, spider webs, etc. inside cabinets across from front counter and accumulated residues in cabinet under customer self-service counter. Clean.  c) Observed laminate separating from counter and swollen, deteriorating wood by hand sink. Repair.  d) Observed hole in counter by beverage machine. Repair to be smooth, easily cleanable and nonabsorbent.</p> <p>30- Observed gaps/deteriorating floor at back sliding door. Repair/provide weather strip to prevent entrance of vermin.</p> <p>31- a) Clean floors in hard to reach areas (i.e.: under prep refrigerator, under beverage syrup boxes, under ice machine, under shelves, etc.) to remove accumulated food debris/residues/miscellaneous trash.  b) Seal around floor sink under utensil sink and clean floor sink in cabinet under hand sink to remove accumulated residues.  c) Observed vinyl flooring behind front counter to be in disrepair with vinyl separating from floor under prep refrigerator, areas with no coving, areas with coving separating from wall, and large pieces of vinyl cut away. Repair/replace flooring.  d) Observed unsealed piece of wood on ceiling above roasting machine. Seal or paint to be smooth, easily cleanable and nonabsorbent.</p> <p>33- Provide approved backflow prevention device at mop sink.</p> <p>38- Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.</p>
2	Cooking/Reheating			
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